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**Title:** **EP0260573A2: Process for preparing a hydrolysed lecithin, and the use of hydrolysedlecithin**[\[German\]](#)[\[French\]](#)

**Derwent Title:** Hydrolysed lecithin prodn. - by enzymatic hydrolysis in small amt. of water contg. calcium salt [\[Derwent Record\]](#)

**Country:** **EP** European Patent Office (EPO)

**Kind:** **A2** Publ. of Application without search report <sup>i</sup> (See also: [EP0260573A3](#) )

**Inventor:** **Ziegelitz, Rüdiger;**  
**Nasner, Alice, Dr.;**

**Assignee:** **Lucas Meyer GmbH & Co**  
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**Published / Filed:** **1988-03-23 / 1987-09-08**

**Application Number:** **EP1987000113084**

**IPC Code:** **A23J 7/00; B01F 17/00;**

**Priority Number:** **1986-09-18 US1986000908688**

**Abstract:** Hydrolysed lecithin is prepared from a lecithin substrate. The starting material is mixed with bout 5 to about 30 % by weight of water containing bout 0.01 to about 0.5 mol of a water-soluble calcium salt and a lecithin-hydrolysing enzyme, giving a hydrolysed lecithin with improved emulsifying capacity and increased lysophospholipid content which is highly suitable for use as an emulsifier, in particular in foods.

**INPADOC Legal Status:** [Show legal status actions](#) **Get Now:** [Family Legal Status Report](#)

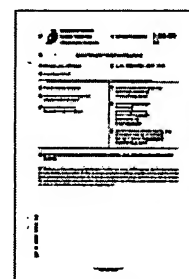
**Designated Country:** **BE DE ES FR GB IT LU NL SE**

**Family:** [Show 4 known family members](#)

**Description:** [Expand full description](#)

+ [Beispiel 1](#)  
+ [Ausgangsmaterial:](#)  
+ [Hydrolysiertes Lecithin:](#)  
+ [Beispiel 2](#)  
+ [Beispiel 3](#)  
+ [Beispiel 4](#)  
+ [Beispiel 5](#)

**First Claim:** [Show all claims](#) 1. Verfahren zur Herstellung von hydrolysiertem Lecithin mit verbessertem Emulgiervermögen, dadurch gekennzeichnet, daß Lecithin mit ungefähr 5 bis ungefähr 30 Gew.-% Wasser, welches ungefähr 0,01 bis ungefähr 0,5 Mol eines wasserlöslichen Calciumsalzes und ein Lecithin hydrolysierendes



High  
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Enzym enthält, während einer ausreichenden Zeitspanne gemischt wird.

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References:

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PDF	Patent	Pub.Date	Inventor	Assignee	Title
	<a href="#">US5650190</a>	1997-07-22	Buikstra; Friso Pieter Martinus	Campina Melkunie, B.V.	<a href="#">Heat-stable oil-in-water emulsions stabilized by hydrolyzates</a>
	<a href="#">US5314706</a>	1994-05-24	Colarow; Ladislav	Nestec S.A.	<a href="#">Heat-stable oil and water emulsion and preparation thereof</a>

Other Abstract  
Info:

None



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